

Rich, Creamy & Irresistible: Make This Chocolate Peanut Butter Cheesecake Today

Let's dive into why this recipe works and how you can make it at home.



OVEN
325°F

TIME
20 min

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INGREDIENTS

For the Crust:

2 cups crushed chocolate cookies (Oreos or chocolate graham crackers)

... cup melted butter

For the Peanut Butter Cheesecake Filling:

24 ounces cream cheese, softened

1 cup creamy peanut butter

$\frac{3}{4}$ cup sugar

3 large eggs

$\frac{1}{2}$ cup sour cream

1 teaspoon vanilla extract

For the Chocolate Ganache Topping:

$\frac{3}{4}$ cup heavy cream

1 cup semi-sweet chocolate chips

For Garnish:

Chopped peanut butter cups

Drizzle of melted peanut butter

Whipped cream (optional)

DIRECTIONS

1. Step 1: Prepare the Crust: Preheat the oven to 325°F.
2. In a bowl, mix the crushed chocolate cookies with the melted butter until evenly combined.
3. Press the mixture firmly into the bottom of a 9-inch springform pan.
4. Bake for 8 to 10 minutes, then set aside to cool.
5. Step 2: Make the Peanut Butter Cheesecake Filling: In a large mixing bowl, beat the softened cream cheese and sugar together until smooth and creamy.
6. Add the peanut butter and continue mixing until fully incorporated.
7. Beat in the eggs one at a time, mixing just until combined. Overmixing can lead to cracks in the cheesecake.
8. Stir in the sour cream and vanilla extract until the batter is smooth.
9. Step 3: Bake the Cheesecake: Pour the peanut butter cheesecake filling over the cooled crust, spreading it evenly.
10. Place the springform pan into a larger baking dish and fill the outer dish with hot water until it reaches about halfway up the sides of the cheesecake pan. This water bath helps prevent cracking.
11. Bake for 50 to 55 minutes, or until the center is slightly jiggle but mostly set.
12. Turn off the oven and let the cheesecake cool inside with the door slightly open for one hour.
13. Transfer to the refrigerator and chill for at least four hours or overnight for the best texture.
14. Step 4: Make the Chocolate Ganache: In a small

saucepan, heat the heavy cream over medium heat until warm but not boiling.

15. Pour the warm cream over the chocolate chips in a bowl and let sit for two minutes.
16. Stir until the mixture is smooth and glossy.
17. Spread the chocolate ganache evenly over the chilled cheesecake.
18. Step 5: Garnish and Serve: Sprinkle the chopped peanut butter cups over the ganache.
19. Drizzle melted peanut butter across the top for extra flavor.
20. Add whipped cream if desired.
21. Slice and serve.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/rich-creamy-irresistible-make-this-chocolate-peanut-butter-cheesecake-today/>